

# AAA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4 kg (63.5%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II      | 1.5 kg (23.8%) | 79 %  | 22  |
| Grain | Caraamber                        | 0.5 kg (7.9%)  | 75 %  | 59  |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.8%)  | 73 %  | 120 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 25 g   | 60 min | 8.8 %      |
| Boil    | Amarillo | 25 g   | 2 min  | 8.8 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| fermentis safbrew us-05 | Ale  | Dry  | 20 g   | ---        |